

UNUS #Y2-0399-UNI  
Case No. F7545(V)

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1. (currently amended) Sprayable emulsion for enhancing browning of foodstuffs, comprising an oil phase, a water phase and a browning agent, characterised in that the emulsion is an oil in water emulsion and the emulsion comprises
  - an oil phase, in an amount of ~~5 to 30%~~ 30 to 45% by weight,
  - a water phase, in an amount of ~~20 to 95%~~ 55 to 70% by weight,
  - a browning agent, dissolved or dispersed in the water phase
  - an emulsifier.
2. (cancelled)
3. (original) Emulsion according to claim 1 wherein the browning agent comprises hydroxyacetaldehyde.
4. (original) Emulsion according to claim 1 wherein the emulsifier is a fat soluble citric acid ester of mono-or diglycerides such as Citrem LR10<sup>tm</sup>.
5. (original) Emulsion according to claim 1, wherein the browning agent is dissolved in the water phase.

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6. (currently amended) Emulsion according to claim 1, wherein the browning agent is present in an amount of from 0.1-5%, ~~preferably from 1-3%~~ by weight, based on the total composition.
7. (original) Emulsion according to claim 1, wherein the composition further comprises a flavour composition which is essentially present in the oil phase.
8. (original) Emulsion according to claim 7, wherein the flavour composition is selected from the group of fat soluble savoury flavours.
9. (original) Emulsion according to claim 1 which is essentially free of proteinaceous material and essentially free of compounds with primary or secondary amino groups such as lecithin.
10. (original) Container for holding a liquid, said container comprising dispersing means, pressurizing means and an emulsion according to claims 1.
11. (currently amended) ~~Use of an emulsion according to claim 7A method~~ for imparting a flavour to foodstuffs, ~~by comprising spraying said emulsion~~ the emulsion according to claim 7 onto the foodstuffs prior to a heating step.
12. (currently amended) ~~Use of an emulsion according to claim 1A process~~ for imparting a brown or golden brown color to foodstuffs, ~~by comprising spraying said emulsion~~ the emulsion according to claim 1 onto the foodstuffs prior to a heating step.

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13. (currently amended) Use-Process according to claim 12, wherein the heating step is carried out in an apparatus providing both a hot air energy source and a microwave energy source.

14. (new) The emulsion according to claim 6 wherein the browning agent is present in an amount of from 1-3% by weight.